

## APPETIZER

Codfish in black, Guacamole and Capers	€ 10,00
Ginger/Carrot Pie, Ricotta Cheese and Lemon Zest	€ 8,00
Beef Tartare	€ 9,00
Chicken Liver Paté with Raisin Bread	€ 8,00
Rabbit and Olives in Aspic	€ 9,00

## FIRST COURSE

Hand made Tortellini with Garlic, Oil and Chili Pepper	€ 15,00
Risotto with Burgugnone's Snails	€ 15,00
Spaghettini with Roasted Tomatoes Sauce	€ 10,00
Cannellini Cream, Stracciatella cheese and Anchovy	€ 13,00
Pappa al Pomodoro	€ 10,00

## MAIN COURSE

Pigeon Summertime	€ 25,00
Sliced Beef from Casa Ceccatelli in Greve in Chianti	€ 20,00
Tunaed Pork	€ 20,00
Seasonal Vegetables Cooked and Raw	€ 18,00
Traditional Meatloft	€ 18,00
Borlotti beans with oven roasted Handmade Sausage	€ 17,00

AMBIENTALE, PREFERIBILMENTE SE NATI NON LONTANO DA QUESTA OSTERIA

# COLD CUTS

## HANDMADE COLD CUTS

Cinta Senese's Boiled Geek	€ 8,00
Cinta Senese's Seasoned Geek	€ 12,00
Cinta Senese's Headneck	€ 8,00
Cinta Senese's Loin	€ 10,00
Cinta Senese's Cooked Shoulder	€ 8,00
"Bresaola" from Val d'Elsa	€ 14,00

## SELECTED COLD CUTS

Grigio della Montagnola's Ham 24 months	€ 12,00
Tuscany's Finocchiona	€ 10,00
Pork and Board Soppressata	€ 8,00

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Selection of our handmade cold cuts	€ 20,00
Mixed Seleccion	€ 20,00
Total Selection of all cold cuts	€ 30,00

# CHEESES

Red Cows parmigiano 36 months	€ 10,00
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## SARDINIAN CHEESE

Fresh sheeps cheese	€ 7,00
Canestrato sheeps cheese 18 months	€ 9,00
Blue sheeps cheese	€ 9,00
Fiore Sardo	€ 10,00

## GOAT CHEESES

Fresh goat cheese in ash	€ 10,00
Selection of 7 years goat cheese in ash	€ 20,00

Selection of our cheeses	€ 18,00
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LE PIETANZE DEL GIORNO ED EVENTUALI VARIAZIONI DEL MENÙ SONO RIPORTATE SULLA LAVAGNA